

DINNERLY



July Dessert Special!

No-Churn Rocky Road Ice Cream



20 minutes



2 Servings

Using a no-churn method – just whip cream and freeze – we've made ice cream-making easy, foolproof and special equipment-free! Studded with milk choc chips, mini marshmallows and salted roasted peanuts, it's everything you love about rocky road in a comforting chocolate base – and the perfect companion to curling up on the couch.

WHAT WE SEND

- 50g milk chocolate chips ⁷
- 40g peanuts ⁵
- 30g raisins
- 200g mini marshmallows
- 250ml thickened cream ^{6,7}
- 30g Dutch cocoa
- 150g icing sugar ¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- your favourite ice cream bowls

TOOLS

- sieve
- electric beaters
- 750ml (3 cup) loaf pan
- plastic wrap

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

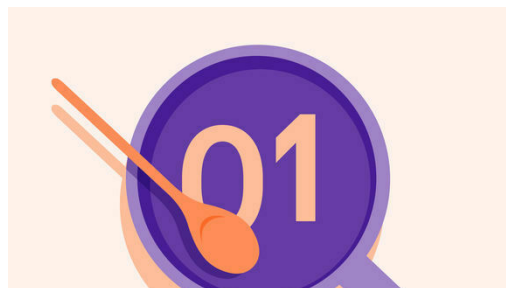
Plan this recipe ahead. While prep time is around 20 minutes, you'll need 4-6 hours freezing time.

ALLERGENS

Peanuts (5), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

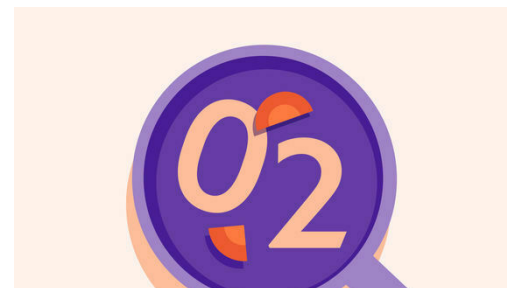
NUTRITION PER SERVING

Energy 545kcal, Fat 32.1g, Carbs 59.1g, Proteins 7.4g



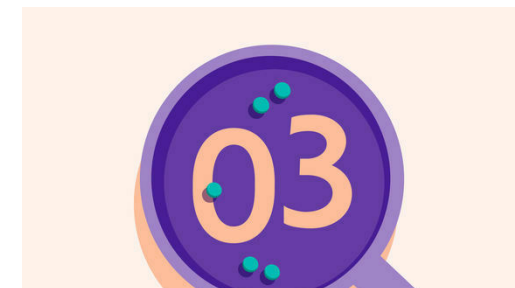
1. Prep ingredients

Put the cream in the fridge for a few hours to chill (see Kitchen 101). Combine the **chocolate chips, peanuts, raisins** and **half the marshmallows*** in a bowl.



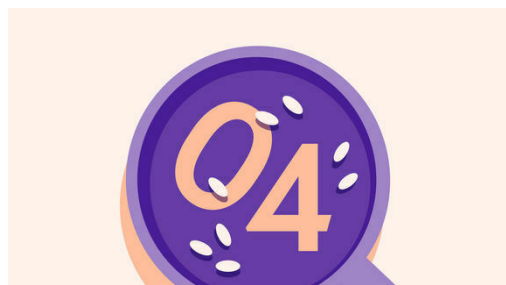
2. Whip chocolate cream

Put the **chilled cream** in a large bowl, sift over **30g (¼ cup) cocoa** and **75g (½ cup) icing sugar*** and beat with electric beaters until soft peaks form.



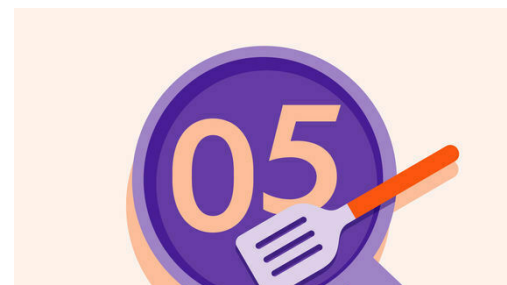
3. Add marshmallow mixture

Reserve **¼ cup marshmallow mixture** for decorating. Add the **remaining marshmallow mixture** to the chocolate cream and gently fold to combine.



4. Freeze ice cream

Spoon the mixture into a 750ml (3 cup) loaf pan and smooth the surface. Scatter over the **reserved marshmallow mixture**. Cover with plastic wrap and freeze for 4-6 hrs until frozen.



5. Serve up

Remove the **ice cream** from the freezer and stand for 5 mins to soften slightly. Scoop into bowls and enjoy! **Serves 3-4.**



6. Kitchen 101

Our cream can live either in the fridge or in the pantry, but to ensure it whips easily and holds its shape, chill before use.